

Mitchell E. Daniels, Jr. Governor

Judith A. Monroe, M.D. State Health Commissioner

DATE:

March 9, 2010

TO:

All Local Health Departments

Attn: Chief Food Inspection Officer

FROM:

A. Scott Gilliam, MBA, CP-FS Director, Food Protection Program

SUBJECT:

Nestlé Professional North America Recall

SUGGESTED

ACTION:

Class I Recall; Ready-To-Eat Bacon Base Product Due to Possible Salmonella Contamination; Recommend notification of affected stores via phone, fax or

e-mail.

From the information provided by USDA, the product being recalled was distributed in the State of Indiana. The RTE product was distributed nationwide to distributors and restaurants. Detail information is not available at this time. In addition, if any recalled product is found, please notify this office at 317-233-7360.

Ohio Firm Recalls Ready-To-Eat Bacon Base Product Due to Possible Salmonella Contamination

Recall Release FSIS-RC-015-2010 CLASS I RECALL HEALTH RISK: HIGH

Congressional and Public Affairs (202) 720-9113 Adrian C. Gianforti

WASHINGTON, March 8, 2010 - Nestlé Professional North America, a Cleveland, Ohio establishment, is recalling approximately 6,000 pounds of a ready-to-eat (RTE) bacon base product that may be contaminated with *Salmonella*. The packages of bacon base contain as an ingredient the specific Hydrolyzed Vegetable Protein (HVP), which was previously recalled, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

Due to potential Salmonella contamination, the U.S. Food and Drug

Administration (FDA) announced a recall of the HVP product on March 4, 2010. Although the HVP has already been recalled, as announced by FDA, the bacon base product packages bear the USDA mark of inspection on the outside of the case. A recall of this product was warranted due to the determination that the HVP ingredient was added after *Salmonella* prevention steps were applied.

The product subject to recall includes: [View Labels (PDF Only)]

1-lb. plastic cups of "MINOR'S BACON BASE."

Each package contains code numbers "92815489," "93095489," or "93385489" as well as the case code "00 074826 08606 7-00 G 11003264." Each case contains 6 cups and bears establishment number "1045" inside the USDA mark of inspection. The RTE product was produced on Oct. 8, 2009, Nov. 5, 2009, and Dec. 4, 2009.

The RTE product was distributed nationwide to distributors and restaurants. FSIS has received no reports of illnesses associated with the consumption of these products. Individuals concerned about an illness should contact a physician.

According to FDA's March 4, 2010 release, FDA conducted an investigation after a customer of an FDA regulated firm reported finding Salmonella in the HVP ingredient. This resulted in the subsequent recall of the contaminated products.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Consumers with questions regarding the recall should contact the company Customer Services at (800) 243-8822. Media with questions regarding the recall should contact Kathy Lenkov, Corporate Communications Manager, at (818) 549-5540.

Consumption of food contaminated with Salmonella can cause salmonellosis, one of the most common bacterial foodborne illnesses. Salmonella infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from I0 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.